

# Maltop-Beer Products

EVERYTHING FOR THE MAKING  
OF BEER AND STOUT  
IN THE HOME



THIRSTY days have September,  
April, June, and November.  
All the rest are THIRSTY, too—  
Unless your Beer is MALTOP-brew.



Agent and Distributor:

**W. H. SANDALL**

149 Third Ave. South, SASKATOON

PHONE 5511

Terms—Cash with Order

# *Maltop*

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Maltop Malt Syrup is a scientific pasteurized preparation of the finest Barley Malt procurable. It is of the same grade as are the Malts used for the Best brands of Medicated Malt medicines, which Fact ensures its Purity.

Maltop Hops are the choicest Imported Bohemian, and are the best obtainable for our Western waters. This has been proved after extended laboratory tests.

The process of Brewing Beer or Stout from Maltop is neither complicated nor expensive; and neither does it take a long time to make, as may be seen by the several recipes on the following pages.

Beer and Stout are ready for consumption in from five to ten days after bottling, but of course improves with age.

## *Introductory*

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It is an established fact that Good Beer and Stout are more than pleasant beverages; they are invigorating tonics. Doctors frequently prescribe Beer and Stout for people whose systems require building up. They are often prescribed for anemics and Nursing Mothers.

It is perfectly Legal to Brew Beer and Stout for your own consumption. Providing that you make due application to your nearest Collector of Excise, notifying him that you are making Beer and Stout for your Own and Family use (and not for Sale); giving particulars of the size of vessels being used and the full name and address. (To those living on farms, it is necessary to give the Section, Township, Range, and Meridian.)

For the convenience of our Clients, we have printed forms for this purpose; and when these are correctly filled out, we will see that they are handed over to the proper Authorities, from whom they will receive a Permit Free of Charge.

## **MALTOP BURTON PURE MALT SYRUP**

### **LIGHT**

Makes a fine Ale, resembling the type made by the Brewers at Burton-on-Trent, England.

**2½ Lb. Can, \$1.50**

## **MALTOP WURZBURGER PURE MALT SYRUP**

### **DARK**

Makes a fine dark Lager Beer resembling the type made by the Continental Breweries that are so justly famous.

**2½ Lb. Can, \$1.50**

## **MALTOP CHOICE BOHEMIAN HOPS**

Carefully selected for their freshness and aroma.

**2 Oz. Package, 25c.**

We guarantee Malt and Hops to be the very finest obtainable. A comparison with others will prove this fact.

For 1 Tin of Malt and 1 Package of Hops  
Postage 25c. extra

**SPECIAL PRICES ON CASE LOTS**

**MALTOP  
BURTON HOP-FLAVORED  
MALT SYRUP**

**LIGHT**

Makes an Amber-colored, light Dinner Ale, resembling those made at Burton-on-Trent, England.

**Per Can, \$2.00**  
Postage 20c. extra

**MALTOP  
WURZBURGER HOP-FLAVORED  
MALT SYRUP**

**DARK**

Makes a Nut-Brown Beer, after the style of Continental Lagers.

**Per Can, \$2.00**  
Postage 20c. extra

## INDESTRO ALL-STEEL CAPPER

\$3.00

Postage 30c. extra

Best Hand-Lever machine on the market



## MALTOP HAND CAPPER

A strong and handy tool. Caps bottles with blow of hammer.

Each, 25c.

Postage 5c. extra

## MALTOP CROWN CORKS



Packed in bags of  $\frac{1}{2}$  and 1 gross each.  
Crowns are the quickest, cleanest and easiest  
way of securely corking a bottle.

**Per Gross, 50c.**

Postage 15c. extra

**Per  $\frac{1}{2}$  Gross, 25c.**

Postage 10c. extra

## MALTOP IMPORTED ISINGLASS

For clarifying Beer or other Beverages.  
In envelopes, each one enough to clarify  
five gallons.

**Each, 10c.**

Postage 3c. extra

## MALTOP SWING STOPPERS

For use on any crown-finish bottle. Easily attached;  
can be used indefinitely.

**Per Dozen, 60c.**

Postage 15c extra



## MALTOP HOSE SINKER



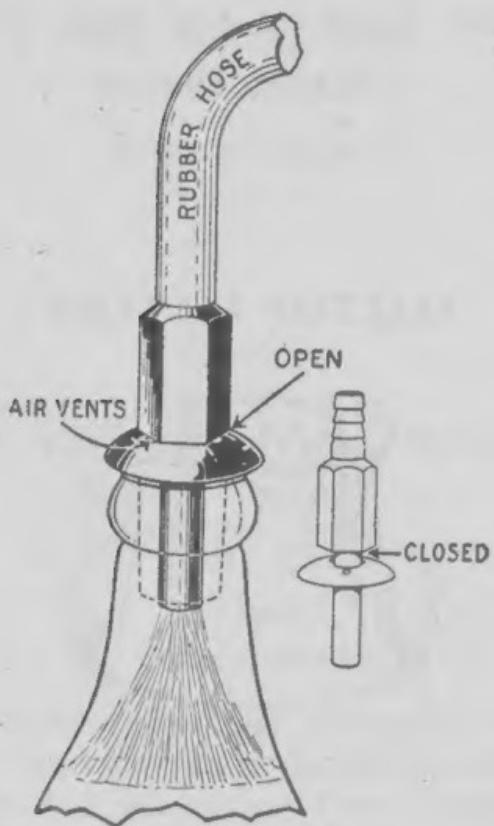
Fits on Syphon Hose. Holds hose off bottom of crock to miss sediment, and filters.



Instantly taken apart—for cleaning purposes—and put together again.

**Each, 75c.  
Postage 10c. extra**

## MALTOP HOSE VALVE



For filling bottles. Automatic. Shuts off flow when taken from bottle.

**Each, 75c.**

Postage 10c. extra

## **MALTOP HOSE**

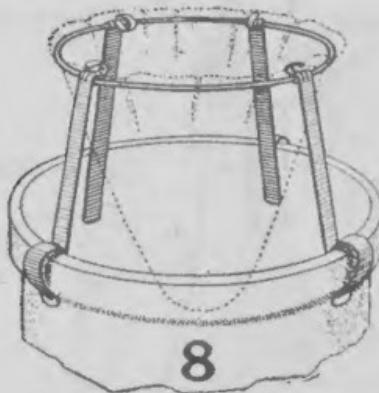
**(For Syphoning)**

Five-foot length of best Para rubber.

**Each, 50c.**

Postage 5c. extra

## **MALTOP FILTERS**



Consisting of Adjustable Frame and Felt Bag. Fit any size crock. Great for straining Beers, Wines, or Jellies.

**Each \$2.50**

Postage 15c

## **STOUT ESSENCE**

In bottles sufficient for Five Gallons of  
Stout or Porter.

**Per Bottle, 25c.**

Postage 10c. extra

## *Book*

**Thirty Valuable Wine, Beer and  
Stout Recipes**

**Each, 25c.**

Postpaid

This book deals most thoroughly on the subjects, and should be in the possession of all interested in having Pure Home-Made Beverages.

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Have you enclosed sufficient to cover Postage? Monies not used will be returned.

## DO AND DON'T SUGGESTIONS

1. See that all utensils are absolutely CLEAN before using.
2. Hot water kills yeast. Use fresh yeast.  
**CAUTION**—Do not mix yeast in brew that feels other than warm to the hand.
3. Maintain an even temperature of 70 to 85 degrees F. Keep crocks up off the floor when they have brew in them fermenting, and also out of drafts. This is best position both for fermenting and siphoning off, both into other crocks and bottles.
4. If beverage gets chilled, the time of fermentation will be prolonged.
5. If beverage gets too warm when working, it will sour.
6. Beverage has too much gas if bottled too soon. **MAKE SURE FERMENTATION HAS STOPPED BEFORE BOTTLING.** (See No. 8.)
7. Beverage has not enough gas if chilled in bottles directly after bottling.
8. A sweet taste in brew before bottling is due to incomplete fermentation. The brew should be left in crock until this sweetness has disappeared before bottling.

9. If troubled with constipation, drink the beverage with the yeast that forms at bottom of bottle. It's good for you. It is a mild laxative, besides being a food (Ironized Yeast).

10. Syphoning is the best and easiest way to draw off brew. Put hose into brew, keeping it about half an inch from the bottom to miss the sediment. This is accomplished by using Hose Sinker that not only keeps it off bottom but filters at the same time. (See Cut.) Start it going by sucking on the other end until it is filled with beer; then it will continue to run until crock is empty (providing the end is lower on the outside than the end in crock).

11. If beer is put into kegs, see that keg is sweet and clean. A keg can be sweetened by filling with water and a handful of unslacked lime stirred in and left for two or three days, when two or three rinsings with hot water will finish it.

12. COPPER, ENAMELWARE, or ALUMINUM can be used for the boiling of Malt and Hops.

TIN vessels positively must not be used..

## **UTENSILS FOR BREWING**

Copper, Enamelware, or Aluminum may be used. TIN vessels positively must not be used.

## **YEAST**

Any of the dried, compressed or fresh yeasts can be used, providing that they work before stirring in brew.

## **STRAINER OR FILTER**

For straining the liquor after boiling, take a piece of cotton cloth about twenty-four inches square, and place over top of crock and secure with a piece of strong twine drawn tight, just under rim of crock. Or by using one of our Filters (see cut), this can be done more efficiently.

## **VESSEL FOR FERMENTATION**

A six gallon earthenware crock is the most sanitary vessel for this purpose (for five gallon quantity). A wooden barrel with one end knocked out can be used instead, providing it is cleaned out thoroughly before using.

## **SKIMMING OFF BALM**

Skim off balm night and morn with a perforated fish-lifter.

## **SYPHONING**

Use Rubber Hose, and keep off bottom to miss sediment. Cuts show Hose, Hose Holder, Hose Sinker, and Hose Valve. By using these, you do not disturb the sediment, and consequently the beer is much clearer.

## **CONTAINERS**

Crown Top Bottles, with crown corks put on with Lever Crowners, are the best. Beer can also be put in kegs. If put into kegs, add a handful of Hops to every five gallons.

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## **KEGS**

Five Gallon White Oak Kegs (complete with bung and vent peg).

**\$4.25 (F.O.B. Saskatoon)**

Ten Gallon White Oak Kegs (complete with bung and vent peg).

**\$4.75 (F.O.B. Saskatoon)**

# *Recipes*

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## **INDIA PALE ALE (Five Gallons)**

Ingredients —One can of Burton, packet of Hops, and water, etc.

Into two gallons of boiling water, put one packet of Hops, teaspoonful of salt, and simmer for one hour. Strain into crock, and when Hops are cooled off, squeeze out all liquor into crock.

Stir into the Hop liquor the contents of one can of Burton Malt and one and a half pounds of sugar until dissolved. Add boiled water to make up five gallons. Cover with thin cotton cloth and allow to cool.

When cooled to 70 to 85 degrees, it is ready for yeast-cake. Take about a pint of the brew in a basin, and break up yeast cake into about eight pieces; put in a teaspoonful of sugar and set in a warm place for ten or fifteen minutes. When yeast-cake starts to work, pour into crock and give all contents a good stir up. If yeast-cake should show no signs of working in fifteen minutes, pour off brew into other basin and put in fresh yeast-cake.

Cover with cotton cloth and allow to work.

Skim off balm night and morn.

Allow beer to stand one day longer than last balm forms. Syphon into other crock, and let stand one day longer.

The time to put in Isinglass is after it has been syphoned off the first time.

Dissolve one packet of Isinglass in boiling water (about half-a-pint), and when it is thoroughly dissolved, cool down to temperature of brew. Pour into brew and give good stir up.

After standing in crock one day after syphoning, it is ready for bottling.

### Bottling

Into each bottle (pint), put half a teaspoonful of sugar, in warm weather; and in cold weather put one teaspoonful. Syphon beer into bottles to within one inch of top; cap; shake up well to dissolve sugar; keep in warm place for two or three days, then store in cool place.

(In cold weather keep in warm place six or seven days before storing in cool place.)

## OLD ALE

### (Five Gallons)

Use the Wurzburger Malt. Proceed as for India Pale Ale, but boil Hops for one and a quarter hours, and use three or four pounds of sugar instead of the pound and a half.

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## *The No Boiling Method*

### INDIA PALE ALE

#### (Five Gallons)

Ingredients—One can of Hop-flavored Burton Malt, water, etc.

Pour one gallon of boiling water into six gallon crock, and stir the contents of one can of Hop-flavored Malt, one and a half pounds of sugar, and teaspoonful of salt until thoroughly dissolved. Add sufficient boiled water to make up to five gallons. Allow to cool to 70 to 85 degrees.

Proceed as for the India Pale Ale recipe.

## **STOUT**

### **(Five Gallons)**

Ingredients—One can of Wurzburger Malt, one packet Hops, stick of licorice, rolled oats, water, etc.

Into two gallons of boiling water, put one packet of Hops, two or three cups of rolled oats tied up in thin muslin, one and a half pounds of brown sugar, and teaspoonful of salt, and simmer for one and a quarter hours. Take out bag of rolled oats, and strain off the Hop liquor into crock.

Boil the contents of one can of Wurzburger Malt in two gallons, along with one pound of granulated sugar and a small stick of licorice for ten minutes. Keep stirring to prevent burning bottom of pan. Pour this into crock, and then fill up to make five gallons. Cover over with cotton cloth and allow to cool to 70 or 85 degrees.

Proceed as for India Pale Ale, except use no Isinglass, and just previous to bottling stir in the Stout Essence until good balm forms; then bottle.

## **PORTER**

### **(Five Gallons)**

Proceed as for Stout, only use no rolled oats.



## MALTOP BOTTLE CLEANING BRUSH

A handy household utensil.  
Easily the best brush yet devised  
for cleaning bottles.

**Each, 45c.**  
Postage 10c. extra

We are willing at all times to give our  
clients the best of advice in Brewing matters.